

VALID FOR WEDDINGS HELD IN 2019

TANTALISING CUISINE

- Savour refined Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Includes menu tasting for up to 10 persons
(Applicable for set menus, Monday to Thursday only, excluding eves of and on Public Holidays)
- Selection of unlimited soft drinks, Chinese tea and mixers during your celebration
- An elegantly-designed model wedding cake for the cake-cutting ceremony
- A bottle of French champagne with four-tier champagne fountain for toasting ceremony
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

DAZZLING CELEBRATIONS

- Exclusive use of our elegant colonial-style ballroom foyer for your solemnisation and tea ceremony on your wedding day
(Hosts up to 32 guests half an hour prior to your event)
- VIP parking for bridal car at hotel entrance
- A selection of wedding themes, with floral arrangements for tables and the aisle

SHARE YOUR JOY

- Wedding stationery and gifts, including a stylish token box, guest book, wedding favours for all guests and exclusively-themed invitation cards
(Invitation cards are for up to 70% of confirmed attendance and excludes printing)
- Complimentary self-parking for 20% of confirmed attendance
- Complimentary day use of Deluxe Room for wedding helpers
(From 9am to 4pm for wedding lunches and 3pm to 11pm for wedding dinners)

PAMPERING TREATS

- Celebrate your big day with a stay in our romantic Bridal Suite with a sumptuous breakfast for two guests
(From 9am for wedding lunches and from 3pm for wedding dinners)
- Be pampered with additional welcome amenities and in-room dining credits
*(\$\$160.00 nett for weekday wedding dinners and weekend wedding lunches;
S\$200.00 nett for weekend wedding dinners)*

Wedding packages and menus are subject to change without prior notice.

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Weekend lunch menu is available on Saturday and Sunday, inclusive of eves of and on Public Holidays;

Weekday dinner menu is available from Monday to Friday, excluding eves of and on Public Holidays

Weekend dinner menu is available on Saturday and Sunday, inclusive of eves of and on Public Holidays; (valid from January to August 2019)

S\$1,398++ per table of 10 persons

(Weekend lunch – minimum 28 tables;

Monday to Thursday dinner – minimum 15 tables;

Friday dinner – minimum 20 tables)

(Saturday dinner – minimum 32 tables;

Sunday, Eve of Public Holidays and Public Holidays – minimum 30 tables)

With one bottle of house wine for each confirmed table,
one 30-litre barrel of house beer

COMBINATION PLATTER (SELECT UP TO FIVE)

- o 鲜果沙律生虾 Chilled Prawn Salad
- o 辣汁海蜇 Marinated Jellyfish
- o 韩式鸡 Gochujang Chicken
- o 三文鱼炙烤寿司 Salmon Aburi Sushi
- o 海鲜马蹄卷 Seafood Chestnut Roll
- o 烧烤蜂蜜烧肉 Barbecued Honey Pork Belly
- o 日本墨鱼仔 Japanese Baby Octopus
- o 香辣木薯面熏鸭 Spicy Tapioca Noodles and Smoked Duck
- o 虾饭团寿司 Ebi Riceball Sushi
- o 炸蟹爪 Minced Seafood Crab Claw
- o 甘蔗虾 Sugarcane Prawns
- o 海鲜芝士豆腐 Seafood Cheese Tofu
- o 毛豆春卷 Edamame Spring Roll

SOUP (SELECT ONE OPTION)

- 菜胆螺片干贝炖鸡汤 Double-boiled Chicken Broth Conpoy, Sea Whelk, Mushroom, Tianjin Cabbage
- 红烧蟹肉鱼肚羹 Shredded Fish Maw Crab Meat Soup
- 海中宝人参炖鸡汤 Superior Sea Treasures Broth, Ginseng
(Sea Treasures consists of 12-head Baby Abalone, Sea Cucumber, Conpoy, Scallop)

SEAFOOD (SELECT ONE OPTION)

- X.O.酱川辣汁炒虾球带子 Wok-fried Prawns and Scallops, Szechuan Hot and Spicy X.O. Sauce
- 松露荔茸带子 Deep-fried Yam, Stuffed Scallops, Truffle
- 药材醉翁生虾 Drunken Prawns, Chinese Herbs

VEGETABLES (SELECT ONE OPTION)

- 蚝皇 10 头鲍鱼花菇扒菠菜 Braised 10-head Abalone, Flower Mushrooms, Seasonal Greens, Oyster Sauce
- 蚝皇海参灵芝菇扒西兰花 Braised Sea Cucumber, Lingzhi Mushrooms, Seasonal Greens, Oyster Sauce
- 京式海鲜蟹爪扒白菜苗 Seafood Crab Claw, Seasonal Greens, Beijing Style

LIVE FISH (SELECT ONE OPTION)

- 清蒸石斑 Steamed Black Grouper Superior Soya Sauce, Ginger, Scallions, Hong Kong Style
- 蒜香桥头酱香脆老虎班 Deep-fried Tiger Grouper, Preserved Leek Spicy Sauce
- 豉汁蒸巴丁鱼伴大蒜 Steamed Patin, Sautéed Leek, Black Bean Sauce

POULTRY (SELECT ONE OPTION)

- 金蒜五香脆皮烧鸡 Crispy Five-spice Roast Chicken, Salted Garlic Crumbs
- 夏果宫保炒鸡丁 Wok-fried Chicken, Macadamia Nuts, Dried Chili
- 传统卤鸭豆腐卜 Traditional Braised Duck, Bean Curd Skin Puff

NOODLES / RICE (SELECT ONE OPTION)

- 韭黄白菘菇干烧伊面 Braised Ee-fu Noodles, Chives, White Shimeji Mushrooms
- 香港鸡蛋面炒海鲜 Wok-fried Egg Noodles, Seafood, Hong Kong Style
- 杨洲炒饭 Yong Chow Fried Rice

DESSERT (SELECT ONE OPTION)

- 蜜糖百香果香茅冻 Lemongrass Jelly, Passion Fruit, Chilled Honey Lemon
- 杨枝甘露香草雪糕 Mango Sago Pomelo, Vanilla Ice Cream
- 金瓜椰汁芋泥 Sweetened Yam and Pumpkin, Coconut Cream

Valid for weddings held in 2019

**Available on Saturday and Sunday, and eves of and on Public Holidays
(valid from September to December 2019)**

S\$1,768++ per table of 10 persons

(Saturday – minimum 32 tables;

Sunday, Eve of Public Holidays and Public Holidays – minimum 30 tables)

With one bottle of house wine for each confirmed table,
one 30-litre barrel of house beer

200 pieces of butler-passed canapés **or** an exquisite dessert bar with 200 pieces of petite cakes during pre-event cocktail

COMBINATION PLATTER

日式芝麻酱龙虾沙律 Chilled Lobster Salad, Goma Sauce

脆皮乳猪 Roasted Suckling Pig

新加坡式蟹肉饼 Breaded Chilli Crab Cake

辣豆瓣鱼饺 Chilled Fish Roe Dumpling, Spicy Bean Paste

甜虾饭团 Ebi Riceball Shoyu Glaze

SOUP

12 头鲍鱼鱼肚羹 Braised 12-head Abalone, Fish Maw Soup

SEAFOOD

虎虾芦笋焗海参 Wok-fried Tiger Prawn, Asparagus, Braised Sea Cucumber

VEGETABLE

冬菇焗菠菜 Flower Mushroom Stew, Conpoy, Wolfberries, Spinach Leaves

LIVE FISH

酥炸比目鱼伴酸辣桥头酱 Deep-fried Halibut Fillet, Preserved Leek Sauce, Japanese Hananira

POULTRY

荷叶栗子药材鸡球 Herbal Chicken Ballotine, Chestnut, Red Dates, Wolfberries in Lotus Leaf

RICE

腐皮糯米饭卷 Fragrant Glutinous Rice, Chinese Sausage, Mushrooms in Beancurd Skin

DESSERT

香芒燕窝伴椰子雪糕 Chilled Bird's Nest, Mango Pomelo, Coconut Ice Cream

Valid for weddings held in 2019

**Available on Saturday and Sunday, and eves of and on Public Holidays
(valid from September to December 2019)**

S\$176.80++ per guest (Individually served, 7 courses)

(Saturday – minimum 320 guests;

Sunday, Eve of Public Holidays and Public Holidays – minimum 300 guests)

With one bottle of house wine for each confirmed table of 10 guests,
one 30-litre barrel of house beer

200 pieces of butler-passed canapés **or** an exquisite dessert bar with 200 pieces of petite
cakes during pre-event cocktail

COMBINATION PLATTER

日式芝麻酱龙虾沙律 Chilled Lobster Salad, Goma Sauce

脆皮乳猪 Roasted Suckling Pig

新加坡式蟹肉饼 Breaded Chilli Crab Cake

SOUP

12头鲍鱼鱼肚羹 Braised 12-head Abalone, Fish Maw Soup in Mini Pumpkin

SEAFOOD

虎虾芦笋焗海参 Wok-fried Tiger Prawn, Asparagus, Braised Sea Cucumber

LIVE FISH

酥炸比目鱼伴酸辣桥头酱 Deep-fried Halibut Fillet, Preserved Leek Sauce, Japanese Hananira

POULTRY

荷叶栗子药材鸡球 Herbal Chicken Ballotine, Chestnut, Red Dates, Wolfberries in Lotus Leaf

RICE

腐皮糯米饭卷 Fragrant Glutinous Rice, Chinese Sausage, Mushrooms in Beancurd Skin

DESSERT

香芒燕窝伴椰子雪糕 Chilled Bird's Nest, Mango Pomelo, Coconut Ice Cream